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Women of St. Joseph

JANUARY 2019



President's Message

Dear W.O.S.J. also known as Angels,

How blessed we are to be a part of our St. Joseph Family. I went to Christmas Day Mass at 11:00 and it was beyond awesome. I came away with a feeling of love for all and am remembering what the priest said, "It is not so much about the presents under the tree but the presence of Jesus in our hearts".

Please pray for the Benya family as Bob has had two heart surgeries and is recovering at the new Intensive Care Center at Washington Hospital.

Do come to our Mass and Senior Lunch on Jan. 11th. if you are a senior. Pam Randolph is our head chef and please give her a call if you can assist in any way.

Jan. 15th. will be our board meeting at 6:00 and all are welcome followed by a short business meeting and then a talk on stem cells by Gloria Reed's hubby Don.

Wishing each of you love and the presence of Jesus in your hearts as we begin a new year.



I Love You

Madelyn Rudy

WOSJ President

UPCOMING MEETINGS & EVENTS--- Mark Your Calendars!



JAN 11, 2019 Friday	<i>Senior Mass & Lunch 11:00 am – 1:00 pm</i> Church Hall
Jan 15th	Board Meeting <i>6:00 pm</i> Church Hall General Meeting <i>7:00 pm</i> Church Hall <i>Stem Cell Research by Don Reed</i>



Welcome New Member

A big warm welcome to our new member: *Divya Rani Bellamkonda*. May this ministry and its congregation offer you the opportunity to grow spiritually.



Helping Hands

Do not let a transportation problem stop you from attending our meetings or events. If you need a ride, please call *Gloria Reed* at 510-790-0901.



Membership Notes

There are still 19 members who have not paid their dues this year. If you are uncertain, please contact Nancy Dorighi, Membership Chair, at 510-657-7543.



Women of St. Joseph Polo Shirts

WOSJ POLO SHIRTS are a symbol of unity and provide visibility for our organization when participating as a group in service or other gatherings. It is \$20 and will be available in sizes S, M, L, XL, 2XL, and 3XL. Contact *Nancy Dorighi* at 510-657-7543 or email at ndorighi@comcast.net



Prayer Shawl Ministry

For those of you who are not familiar with this ministry, we knit or crochet or quilt a shawl or a lap blanket for men and women. While we are making them, we pray for healing and the Priest prays and blessing for the people they are intended.

We have several prayer shawls available for those in need of comfort and support. Please let Donna Phair know if you wish to have one presented. Please contact *Donna Phair* at 510-651-9307 or email at phair_math@yahoo.com.



Pocket Prayer Squares

We would like to accumulate a large amount to put in a basket at the back of the church for church members to take if they have a need for comfort. If you are able to help make these squares, please contact *Donna Phair* at 510-651-9307 or email at phair_math@yahoo.com.

How It Went

Christmas Tea!

We had 38 people for the WOSJ Christmas Tea. I want to thank the helpers and our host Bea Taus for all the hard work. Canice McLaughlin, Adrienne Stephens, Cynthia Dos Remedios, Lauri Kaefer, Irene Anderson, Peggy Mosko, Donna Phair, and Judy Huckabay. Those the contributed the Menu items were Cynthia Dos Remedios, Frances Haagenson, Gloria Reed, Kathleen Hall, Jessica Hur, Peggy Mosko, Maggie Paton, Joan Rendon, Adrienne Stephens and Nancy Dorighi.

Thank you for all those that attended. We have such a large club, it is a great opportunity to meet all of our members and get to know them. The total of \$1195.71 donations for Sister John Marie's Pantry.





Happy Birthday to those born in January

Lumin Wearne	Jan 6	Marianne O'Connell	Jan 10
Vivian Mason	Jan 13	Barbara Cheung	Jan 16
Aimee Hubacek	Jan 18	Jo Ann Miller	Jan 20
Carolee Chan	Jan 22	Barbara De Muri	Jan 27
Sara Rozzano	Jan 31		



Kentucky Bourbon Balls

INGREDIENTS: 1 cup chopped nuts, 5 tablespoons Kentucky, bourbon, 1/2 cup butter, softened, 1 (16 ounce) package confectioners' sugar, 18 ounces semisweet Chocolate.

DIRECTIONS:

1. Place the nuts in a sealable jar. Pour the bourbon over the nuts. Seal and allow to soak overnight.
2. Mix the butter and sugar; fold in the soaked nuts. Form into 3/4" balls and refrigerate overnight.
3. Line a tray with waxed paper. Melt the chocolate in the top of a double boiler over just-barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. Roll the balls in the melted chocolate to coat; arrange on the prepared tray. Store in refrigerator until serving.



Cucumber Canapes

INGREDIENTS: 1 cup mayonnaise, 3 ounces cream cheese, softened, 1 tablespoon grated onion, 1 tablespoon minced chives, 1/2 teaspoon cider vinegar, 1/2 teaspoon Worcestershire sauce, 1 garlic clove, minced, 1/4 teaspoon paprika, 1/8 teaspoon curry powder, 1/8 teaspoon each dried oregano, thyme, basil, parsley flakes and dill weed, 1 loaf (1 pound) white or rye bread, 2 medium cucumbers, scored and thinly sliced, Diced pimientos and additional dill weed.

DIRECTIONS:

1. In a blender or food processor, combine the mayonnaise, cream cheese, onion, chives, vinegar, Worcestershire sauce, garlic and seasonings. Cover and process until blended. Cover and refrigerate for 24 hours.
2. Using a 2-1/2-in. biscuit cutter, cut out circles from bread slices. Spread mayonnaise mixture over bread; top with cucumber slices. Garnish with pimientos and dill. Yield: 2 dozen.

Clotted ("Devonshire") Cream

Clotted cream is one of life's little pleasures. Serve this thick, rich, goodness on scones, on fruit, or whatever floats your boat! All you need is heavy cream with a high fat content.

INGREDIENTS: 1 quart (946mL) heavy cream that has not been ultra-pasteurized.

DIRECTIONS:

1. Center the oven rack and preheat the oven to 180°F. In a wide, shallow baking dish (gratin and casserole dishes work well), pour the cream to a depth of just under 1 inch. You can use more than one dish, depending on the amount of clotted cream you wish to make.
2. Bake, uncovered, in the preheated oven until a thick, leathery, yellow crust develops – 12 hours. Cool to room temperature (about 30 minutes). Cover the dish (or dishes) with plastic wrap, and chill in the fridge until set -- at least 4 hours.
3. Tilt the dish to drain off some, if not all, of the excess liquid beneath the crust. Use the liquid for coffee or baking. Scrape the thick crust into a bowl or jar. Covered and refrigerated, clotted cream will stay fresh and wonderful for about 4 days. Serve it on scones, fresh fruit, or whatever floats your boat!



LEMON CURD

INGREDIENTS:

- 4 large lemons, zested and juiced (a little over 1/2 cup)
- 1 cup granulated sugar
- 5 egg yolks
- 1/2 cup unsalted butter, cut into pieces

DIRECTIONS:

1. In a medium bowl, combine lemon zest and sugar. Rub together with your fingers until fragrant.
2. Put the lemon zest and sugar mixture, lemon juice, egg yolks, and butter in a medium heavy-bottomed saucepan and stir until combined. Cook over medium-low heat, stirring constantly, until the butter melts and the mixture thickens, about 12-15 minutes. The lemon curd will continue to thicken as it cools.
3. Remove the pan from the heat and pour lemon curd into a jar or glass bowl. Press a piece of plastic wrap directly against the curd so it is airtight. Cool to room temperature and then place in the refrigerator. Again, the curd will thicken up after it is completely cooled.

Note-Lemon curd will keep in the refrigerator for up to 2 weeks.



Rich Cream Scones

INGREDIENTS: 1 cup cake flour (not self-rising), 2 cups all-purpose flour, plus more for rolling and cutting, 1/2 cup sugar, plus more for sprinkling, 2 teaspoons baking powder, 1/2 teaspoon baking soda, Salt, 1 1/2 sticks cold unsalted butter, cut into small pieces, 1 1/4 cups cold heavy cream, plus more for brushing, 1/4 teaspoon pure vanilla extract.

DIRECTIONS:

1. Preheat oven to 375 degrees. Sift together flours, sugar, baking powder, baking soda, and 3/4 teaspoon salt in a large bowl. Cut in butter with a pastry blender or rub in with your fingers. (The largest pieces should be the size of small peas.) With your fingertips, flatten butter pieces into small disks. Cover with plastic wrap, and refrigerate until butter is very firm, about 20 minutes.
2. Combine cream and vanilla in a small bowl, and stir into flour mixture with a wooden spoon until almost absorbed and dough just comes together. Turn out dough onto a lightly floured work surface; roll out into an 8-by-10-inch rectangle. With a short side facing you, fold rectangle into thirds, as you would a letter. Rotate dough a quarter turn clockwise. Repeat rolling out, folding, and rotating dough 2 more times. With floured hands, pat out dough to a 1 1/4-inch thickness, and cut out as many rounds as possible with a floured 2 1/4-inch round biscuit cutter. Gather scraps, reroll once, and cut out more rounds (you should have a total of 12).
3. Place scones 2 inches apart on parchment-lined baking sheets. Brush tops with cream, and sprinkle with sugar. Bake until golden brown, 18 to 20 minutes, rotating sheets halfway through. Let cool on sheets. Serve warm or at room temperature.

Cook's Notes: Scones keep, wrapped in plastic, for 1 day.

Church sets aside the first month of the year in honor of the Holy Name of Jesus. Through this devotion, the Church reminds us of the power of Christ's Name and encourages us to pray in His Name.

This is a long prayer but reminds us of the power and love of Jesus.

Litany of the Most Holy Name of Jesus

Lord, have mercy on us. Christ, have mercy on us. Lord, have mercy on us. Jesus, hear us. Jesus, graciously hear us.

God the Father of heaven, have mercy on us.

God the Son, redeemer of the world, God the Holy Ghost, Holy Trinity, one God, Jesus, Son of the living God, Jesus, brightness of eternal light, Jesus, king of glory, Jesus, son of justice,

Jesus, Son of the virgin Mary, Jesus, most amiable, Jesus, most admirable, Jesus, the mighty God, Jesus, father of the world to come, Jesus, angel of great counsel, Jesus, most powerful, Jesus, most patient, Jesus, most obedient, Jesus, meek and humble of heart, Jesus, lover of chastity, Jesus, lover of us, Jesus, God of peace, Jesus, author of life, Jesus, example of virtues,

Jesus, zealous lover of souls, Jesus, our God, Jesus, our refuge, Jesus, father of the poor, Jesus, treasure of the faithful, Jesus, good Shepherd, Jesus, true light, Jesus, eternal wisdom,

Jesus, infinite goodness, Jesus, our way and our life, Jesus, joy of angels, Jesus, king of Patriarchs, Jesus, master of the Apostles, Jesus, teacher of the Evangelists, Jesus, strength of martyrs, Jesus, light of Confessors, Jesus, purity of virgins, Jesus, crown of all saints, have mercy on us. Be merciful, spare us, O Jesus.

Be merciful, graciously hear us, O Jesus.

From all evil, deliver us, O Jesus.

From all sin, from Thy wrath, from the snares of the devil, from the spirit of fornication, from everlasting death, from the neglect of Thine inspirations,

By the mystery of Thy holy Incarnation, by Thy nativity, by Thine infancy, By Thy most divine life, by Thy labors, by Thine agony and passion, by Thy cross and dereliction, by Thy sufferings, by Thy death and burial, by Thy resurrection, by Thine ascension, by Thine institution of the most Holy Eucharist, by Thy joys, by Thy glory, deliver us, O Jesus.

Lamb of God, who takest away the sins of the world, spare us, O Jesus.

Lamb of God, who takest away the sins of the world, hear us, O Jesus.

Lamb of God, who takest away the sins of the world, have mercy on us, O Jesus.

Jesus, hear us.

Jesus, graciously hear us.

Let us pray.

O Lord Jesus Christ, who hast said: ask and ye shall receive, seek and ye shall find, knock and it shall be opened unto you; mercifully attend to our supplications, and grant us the gift of Thy divine charity, that we may ever love Thee with our whole heart and with all our words and deeds, and may never cease from praising Thee.

Make us, O Lord, to have a perpetual fear and love of Thy holy name, for Thou never failest to help and govern those whom Thou dost bring up in Thy steadfast fear and love; who livest and reignest for ever and ever. Amen.

Donna Phair

Spiritual Chairperson